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APPLICATION NO.	FILING DATE	FIRST NAMED INVENTOR	ATTORNEY DOCKET NO. CONFIRMATION N	
10/614,532	07/07/2003	David H. McFadden	54330/322597	9062
23370 JOHN S. PRAT	7590 11/12/200 T, ESO	EXAMINER		
KILPATRICK	STOCKTON, LLP	SUERETH, SARAH ELIZABETH		
1100 PEACHT SUITE 2800	KEE STREET	ART UNIT	PAPER NUMBER	
ATLANTA, GA	A 30309	3749		
		MAIL DATE	DELIVERY MODE	
			11/12/2009	PAPER

Please find below and/or attached an Office communication concerning this application or proceeding.

The time period for reply, if any, is set in the attached communication.

Office Action Summary		Application	ı No.	Applicant(s)				
		10/614,532	2	MCFADDEN, DAVID H.				
		Examiner		Art Unit				
		Sarah Suer	eth	3749				
Period fo	The MAILING DATE of this communication a or Reply	appears on the	cover sheet with the c	orrespondence ac	ddress			
WHIC - Exte after - If NC - Failu Any	ORTENED STATUTORY PERIOD FOR REF CHEVER IS LONGER, FROM THE MAILING nsions of time may be available under the provisions of 37 CFR SIX (6) MONTHS from the mailing date of this communication. O period for reply is specified above, the maximum statutory perior to reply within the set or extended period for reply will, by state reply received by the Office later than three months after the material part of the provided patent term adjustment. See 37 CFR 1.704(b).	DATE OF THI 1.136(a). In no even od will apply and will tute, cause the applic	S COMMUNICATION t, however, may a reply be tin expire SIX (6) MONTHS from ation to become ABANDONE	N. nely filed the mailing date of this of D (35 U.S.C. § 133).				
Status								
1) \	Responsive to communication(s) filed on 7/3	7/00						
, —			n-final					
3)								
٥/ا	closed in accordance with the practice under <i>Ex parte Quayle</i> , 1935 C.D. 11, 453 O.G. 213.							
Disposit	on of Claims							
4)🖂	Claim(s) <u>95-111,113,115 and 116</u> is/are per	nding in the app	olication.					
-	4a) Of the above claim(s) is/are withdrawn from consideration.							
	Claim(s) is/are allowed.							
·	Claim(s) <u>95-111,113,115 and 116</u> is/are reje	ected.						
	Claim(s) is/are objected to.							
	Claim(s) are subject to restriction and	d/or election red	quirement.					
Applicat	ion Papers							
	The specification is objected to by the Exami	iner						
•			Tobjected to by the f	Examiner.				
10) The drawing(s) filed on is/are: a) accepted or b) objected to by the Examiner. Applicant may not request that any objection to the drawing(s) be held in abeyance. See 37 CFR 1.85(a).								
Replacement drawing sheet(s) including the correction is required if the drawing(s) is objected to. See 37 CFR 1.05(a).								
11) The oath or declaration is objected to by the Examiner. Note the attached Office Action or form PTO-152.								
Priority ι	ınder 35 U.S.C. § 119							
12) Acknowledgment is made of a claim for foreign priority under 35 U.S.C. § 119(a)-(d) or (f). a) All b) Some * c) None of: 1. Certified copies of the priority documents have been received. 2. Certified copies of the priority documents have been received in Application No 3. Copies of the certified copies of the priority documents have been received in this National Stage								
application from the International Bureau (PCT Rule 17.2(a)).								
* See the attached detailed Office action for a list of the certified copies not received.								
Attachmen	t(s)							
	e of References Cited (PTO-892)		4) Interview Summary					
2) Notice of Draftsperson's Patent Drawing Review (PTO-948) 3) Notice of Draftsperson's Patent Drawing Review (PTO-948) Paper No(s)/Mail Date Notice of Informal Patent Application								
Paper No(s)/Mail Date <u>8/18/09&7/15/09</u> . 6) Other:								

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DETAILED ACTION

Response to Amendment

1. Receipt of applicant's amendment filed on 07/07/09 is acknowledged.

Claim Rejections - 35 USC § 103

2. The following is a quotation of 35 U.S.C. 103(a) which forms the basis for all obviousness rejections set forth in this Office action:

(a) A patent may not be obtained though the invention is not identically disclosed or described as set forth in section 102 of this title, if the differences between the subject matter sought to be patented and the prior art are such that the subject matter as a whole would have been obvious at the time the invention was made to a person having ordinary skill in the art to which said subject matter pertains. Patentability shall not be negatived by the manner in which the invention was made.

3. Claims 95-109 are rejected under 35 U.S.C. 103(a) as obvious over U.S. Patent No. 4,409,453 to Smith ("Smith") in view of U.S. Patent No. 4,737,373 Forney ("Forney").

Smith discloses in the specification and figures 1-18 an invention in the same field of endeavor as applicant's invention and as described in applicant's claims (note the figures in Smith are disclosed with roman numerals but have been reference below using corresponding numbers 1-18).

In particular, in regard to at least claim 95, Smith shows a system and method of speed cooking a food product with gas comprising the steps of: providing a housing (1) with a bottom (8'), top(2'), left and right sides (4' and 6') defining an oven cavity (79) including a cooking rack (T) to support food (P);

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Smith also discloses a left gas transfer system (Figure 2, left half of element 82 with associated nozzles 90) and right gas transfer system (Figure 2, right half of element 82 with associated nozzles 90); however, Smith shows the nozzles mounted in two straight horizontal lines, to impinge the food vertically, instead of from the oven sides.

Forney discloses a convection oven having nozzles angled to impinge the food from the sides, top and bottom in order to evenly cook all the sides of a food product, instead of only the top and bottom (col. 3, lines 19-25).

It would have been obvious to one of ordinary skill in the art at the time the invention was made to modify the Smith nozzle arrangement to angle the nozzle plates, in order to surround the food product, and to evenly cook all sides of the food (col. 3, lines 19-25).

Regarding the limitation of "directing gas from the left side of the oven and not from the top wall", the examiner considers that when the nozzle plates of Smith are angled as taught by Forney, the resulting nozzle plates would cause the air to impinge on the food from a sideways direction instead of a vertical direction. Therefore, gas would not be directed from the top wall, but rather directed from the sidewalls as claimed.

In regard to at least claim 96, see heating elements (50).

In regard to at least claims 97, 100, 102, 103, 107, and 108, flow means (30) for controlling the air flow is described as a "variable speed motor" (see col. 6, lines 4-9) and the velocity of the jets (81) may be optimized (see col. 9, lines 9-15), which is

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regarded as the recited "adjustably damping", for controlling the heating of the food to provide "very rapid heat transfer" (col. 10, lines 47-48).

Regarding claim 107, controlling the speed of the air flow impinging on the food obviously controls the rate of cooking the food product.

In regard to at least claim 98, at least Fig. 8 of Smith suggests multiple impingement points of the air and food product causing "simultaneously colliding the gas at multiple locations about the selected surfaces of the food product" as recited (see at least col. 10, lines 45-56).

In regard to at least claim 99, see at least Figs. 2 and 8 and note that air is provided to the oven cavity via conduits (chambers above plates 82 or 122) and exhausted from the oven cavity (note arrows in each Fig showing air passed from the oven cavity).

In regard to at least claim 101, as shown in Fig. 6, multiple lower tubes (90) are arranged below a food product (112) forming third and fourth means for directing gas. These tubes direct jets of air (81) to strike the lower surface of the food product (112). The jets of air from adjacent tubes are considered to collide in close proximity to a surface of the food product as recited. These gas directing means are located both below the food product and above the bottom of the oven cavity as recited (see Figure 2).

In regard to at least claims 104, 105 and 106, jet (81) velocity is in a range between 500 and 7,000 feet per minute (see col. 9, lines 5-6) meeting applicant's recited ranges.

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Regarding claim 109, the examiner considers the jets of Smith, when arranged as taught by Forney, would perform the method steps as claimed.

4. Claims 110,111,113,115,116 are rejected under 35 U.S.C. 103(a) as being unpatentable over U.S. Patent No. 4,409,453 to Smith ("Smith") in view of U.S. Patent No. 4,737,373 Forney ("Forney"), further in view of U.S. Patent No. 5,166,487 to Hurley et al. ("Hurley").

Smith in view of Forney, as discussed above, discloses substantially all the limitations of claims 110-116 with the possible exception of directing microwave energy from the opposing side of the cooking chamber. Smith shows a microwave energy generator (58) including a microwave waveguide plate (76). However, Smith appears to only suggest the use of a single microwave energy generator instead of the dual generators claimed by applicant.

Regarding claim 113, Smith shows nozzle plates along the bottom of the oven cavity. As discussed above, when arranged in a curved path as taught by Forney, some of the bottom jets would be angled as claimed.

In regard to at least claim 115, again note the velocity range of 500 to 7,000 feet per minute (see col. 9, lines 5-6).

In regard to at least claim 116, as shown at least in Fig. 7, the opening at the top right side of the combustion chamber receiving exhaust air is considered an opening at the top of the cooking chamber as recited.

Hurley teaches a cooking method in the same field of endeavor as both applicant's invention and Smith. In Hurley, a cooking oven functions to provide convective and microwave heating (see abstract). The microwave heating is enabled by multiple microwave generating magnetrons (12 and 14) that are desirably arranged "at opposite ends of the cooking chamber" (see col. 5, lines 54-55) to direct microwave energy (15) to a food product.

Therefore, in regard to claims 110-116, it would have been obvious to a person of ordinary skill in the art at the time the invention was made to modify the cooking method of Smith to incorporate directing microwave energy at opposite sides of the cooking chamber as taught in Hurley as this location is expressly recognized in the art as desirable for directing microwave energy to a food product (see Hurley, col. 5, lines 47-55).

Response to Arguments

- 5. Applicant's arguments filed 7/7/09 have been carefully considered but they are not persuasive.
- 6. In response to applicant's argument that the references fail to show certain features of applicant's invention, it is noted that the features upon which applicant relies (i.e., the nozzles being positioned alongside sides of the oven cavity) are not recited in the rejected claim(s). Although the claims are interpreted in light of the specification, limitations from the specification are not read into the claims. See *In re Van Geuns*, 988 F.2d 1181, 26 USPQ2d 1057 (Fed. Cir. 1993).

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In this case, the claims only require that gas is directed "from left and right sides".

The examiner considers that the nozzles do not need to be mounted on the left and right sidewalls of the oven in order to guide gas flow across the cavity as claimed.

Conclusion

7. **THIS ACTION IS MADE FINAL.** Applicant is reminded of the extension of time policy as set forth in 37 CFR 1.136(a).

A shortened statutory period for reply to this final action is set to expire THREE MONTHS from the mailing date of this action. In the event a first reply is filed within TWO MONTHS of the mailing date of this final action and the advisory action is not mailed until after the end of the THREE-MONTH shortened statutory period, then the shortened statutory period will expire on the date the advisory action is mailed, and any extension fee pursuant to 37 CFR 1.136(a) will be calculated from the mailing date of the advisory action. In no event, however, will the statutory period for reply expire later than SIX MONTHS from the mailing date of this final action.

8. Any inquiry concerning this communication or earlier communications from the examiner should be directed to Sarah Suereth whose telephone number is (571)272-9061. The examiner can normally be reached on Mondays & Tuesdays 8:00AM-4:00PM.

If attempts to reach the examiner by telephone are unsuccessful, the examiner's supervisor, Steven McAllister, can be reached (571) 272-6785. The fax phone number for the organization where this application or proceeding is assigned is 571-273-8300.

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Information regarding the status of an application may be obtained from the Patent Application Information Retrieval (PAIR) system. Status information for published applications may be obtained from either Private PAIR or Public PAIR. Status information for unpublished applications is available through Private PAIR only. For more information about the PAIR system, see http://pair-direct.uspto.gov. Should you have questions on access to the Private PAIR system, contact the Electronic Business Center (EBC) at 866-217-9197 (toll-free). If you would like assistance from a USPTO Customer Service Representative or access to the automated information system, call 800-786-9199 (IN USA OR CANADA) or 571-272-1000.

/Sarah Suereth/ Examiner, Art Unit 3749

/Steven B. McAllister/ Supervisory Patent Examiner, Art Unit 3749